

Yum.



standuponit
[standuponit](#)

<https://standuponit.livejournal.com/2011-05-23> 15:39:00



(<https://www.livejournal.com/away?to=http%3A/www.flickr.com/photos/45206927%40N06/5752185798/>)

Apples, maple syrup, and cheddar and goat cheese.

TAGS: [food](#)



Behold the power of NOM.

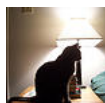
I love the fact that the stand mixer makes deciding to throw together cinnamon rolls to rise

In case of emergency break eggs

Biscuits are best eaten fresh. And by "fresh," I mean, grabbed off the baking sheet when the oven

Friday afternoon comp time beetroot muffins.

28 comments




[txanne](#)

[May 23 2011, 19:53:37 UTC](#)

[COLLAPSE](#)

You're a GENIUS. Is it on top of shoqgoth flesh, or some other yeasty goodness?



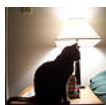
 [standuponit](#)

[May 23 2011, 19:59:29 UTC](#) [COLLAPSE](#)

Yeast rising whole wheat pizza crust.

NOM NOM NOM.

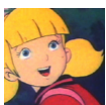
I bet it would be good with blue cheese, too.



 [txanne](#)

[May 23 2011, 20:20:20 UTC](#) [COLLAPSE](#)

Oh yes. Apples and blue cheese are made for each other.




 [jennygadget](#)

[May 24 2011, 06:02:12 UTC](#) [COLLAPSE](#)

I second this opinion.



 [barsukthom](#)

[May 23 2011, 19:54:59 UTC](#) [COLLAPSE](#)

Ia, Ia, vas ist den krusten?



 [standuponit](#)

[May 23 2011, 20:00:14 UTC](#) [COLLAPSE](#)

IA! IA! Nom Nom Nom.



[pnkrokhockeymom](#)

[May 23 2011, 19:56:03 UTC](#) [COLLAPSE](#)

That looks completely delicious and so deadly. But so delicious.



 [standuponit](#)

[May 23 2011, 20:00:36 UTC](#) [COLLAPSE](#)

Are you a gluten-free creature?



[pnkrokhockeymom](#)

[May 23 2011, 20:04:29 UTC](#) [COLLAPSE](#)

I am. :(But I make do. We have recently conquered gf chicken pot pie. There are some really good gf flour mixes on the market; I find the best are the ones that use more than one type of gf flour together. Rice alone is sort of gross. Rice with potato with buckwheat with corn is good.



[cjtremlett](#)

[May 23 2011, 20:09:02 UTC](#) [COLLAPSE](#)

WANT!!!




 [beccastareyes](#)

[May 23 2011, 20:13:50 UTC](#) [COLLAPSE](#)

That's something I need to try with the pizza dough recipe I have. Though I'd need to buy more cheese. And apples. And maybe use honey instead of maple syrup.




 [standuponit](#)

[May 23 2011, 20:39:03 UTC](#) [COLLAPSE](#)

I don't think honey would work as well. It's sweeter.



 [beccastareyes](#)

[May 23 2011, 20:50:52 UTC](#) [COLLAPSE](#)


That could be. I'm just not terribly big on maple syrup. Blasphemy, I know.



 [standuponit](#)

[May 23 2011, 21:45:08 UTC](#) [COLLAPSE](#)


Then I cannot help you. ;-)

 [trinker](#)
I own
an almanac.

[May 25 2011, 21:16:22 UTC](#) [COLLAPSE](#)

Tupelo honey, or something with a smoky component.

Or add cayenne to the honey, or rosemary.

 [nebula99](#)

[May 23 2011, 20:27:52 UTC](#) [COLLAPSE](#)

Wow - that looks totally delicious. Did you just pour the syrup over the apples?



 [standuponit](#)

[May 23 2011, 20:39:39 UTC](#) [COLLAPSE](#)

The syrup went on the bottom. Then very thin sliced apples, then cheese.

Then dying because of the smell and then face-stuffing.



 [barsukthom](#)

[May 23 2011, 20:58:46 UTC](#) [COLLAPSE](#)

Dammit. Drooling now.

Hmm... maybe for dinner tomorrow...

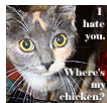
And chicken paprika makes a very tasty pot-pie filling.

 [cjtremlett](#)

[May 23 2011, 21:41:08 UTC](#) [COLLAPSE](#)

Temperature and time of baking? Or is that a standard for the crust recipe?

I haven't made my own pizza crusts in a long, long time.



 [standuponit](#)

[May 23 2011, 21:45:43 UTC](#) [COLLAPSE](#)

I did my standard 425 for 20 minutes. It will vary depending on your oven and how thick you make your crust and if you have a pizza stone.

 [djinnthespazz](#)

[May 23 2011, 20:51:29 UTC](#) [COLLAPSE](#)

jaw drops

drool emerges

 [uberniftacular](#)

[May 23 2011, 20:56:47 UTC](#) [COLLAPSE](#)

...*drool*

 [glinda_w](#)

[May 23 2011, 21:29:24 UTC](#) [COLLAPSE](#)

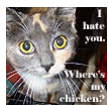
whimper



 [inaurolillium](#)

[May 23 2011, 21:36:19 UTC](#) [COLLAPSE](#)

drools



 [standuponit](#)

[May 23 2011, 21:46:17 UTC](#) [COLLAPSE](#)

I want royalties. ;-)



 [inaurolillium](#)

[May 23 2011, 21:47:26 UTC](#) [COLLAPSE](#)

10% of cover deliciousness?

 [tylik](#)

May 23 2011, 21:50:39 UTC COLLAPSE

Oh, darn. That looks tasty.

(Yes, I couldn't eat it. This has nothing to do with virtual deliciousness.)

And that looks just like my oven. And my breadstone....



 batwrangler

May 23 2011, 22:52:29 UTC COLLAPSE

Oh, my. That looks fabulous.

Behold the power of NOM.

I love the fact that the stand mixer makes deciding to throw together cinnamon rolls to rise

In case of emergency break eggs

Biscuits are best eaten fresh. And by "fresh," I mean, grabbed off the baking sheet when the oven

Friday afternoon comp time beetroot muffins.